

## CARE GIVEN LINEN

**DARNING OF FINE CLOTH IS FASCINATING WORK.**

Near of Tablecloth Is Prolonged If Several Stitches Are Taken In Fold—Prolonging Repairing of Worn Napkins.

Every housekeeper is proud of her linen closet, undoubtedly, and to keep the contents in good condition is more often considered a pleasure than a task, especially when the stitch-in-time-saves-nine rule is applied. Darning fine linen is really fascinating work if one will only take pains to do it well.

Table cloths are apt to show the first signs of wear in the fold down the middle, but an actual break may be prolonged if a few threads—half a dozen or so—are neatly darned in down this fold. Some housekeepers reinforce in this way after a few washings only, but as the darned then is apt to be thick, the darning is a little harder to do than when the cloth has reached the half-worn stage.

The thread known as fourthing cotton is used for repairing all kinds of house linen, and will be found to look almost exactly like a thread drawn from damask. Every one is acquainted with the device of cutting a couple of inches from one end and one side of a tablecloth when it begins to wear, but this shortening may be put off for a long time if the middle fold is strengthened while the cloth is still in good condition.

Then there are others who never iron the cloth directly through the middle, but fold it so that it measures from one to two inches wider on one part, because, of course, it is the constant pressing of the iron on the one line that causes the wear.

The next sign of wear is indicated by broken threads. If these are allowed to remain unnoticed the result will be a hole in no time, while if a few stitches are set in the ravage will be concealed and the damask look like new again. A simple in and out, upper and under stitch is used, the work being done on the wrong side of the cloth. This is "the stitch in time." When both wear and warp break, a hole having ragged edges is the result. When this happens there is nothing to do but cut away the frayed part and fill in the space with the darning stitch.

Unless the thread used for working has been shrunken loops should be left all around the edges of the hole. The wise plan is to leave the loops any way, because the ironing is apt to stretch the thread and the loops will allow plenty of "give," while a tight thread will cause a drawing that will in time tear the material mended part away. As the cloth is always thin around a hole, the darning should extend beyond it for half an inch or more on all sides.

Worn napkins are repaired in the same way as tablecloths.

### Eve's Delight Cake.

For a dainty cake of new and delicious combinations of flavors try the following: Cream together one-fourth cup of butter and one-half cup of sugar. Beat the yolks of four eggs light and then beat them into one-third cup of water and add them to the butter and sugar, together with seven-eighths of a cup of flour in which two teaspoons of baking powder have been well mixed. Flavor with one-third teaspoon of lemon and four drops of vanilla. Pour dough into two small buttered cake tins and put in slow oven until cake is well raised. Then quickly finish the baking by increasing the heat. Put together with "apple cream icing." Grate one small tart apple, and add to the white of one egg and one tablespoonful of lemon juice. Beat vigorously with a whisk, adding sugar gradually until the paste is thick enough to spread.

### Spanish Chocolate Cake.

First Part.—One cup of brown sugar, half cup of sweet milk, one cup of bitter chocolate that has been grated, one teaspoonful of vanilla extract. Second Part.—One cup of brown sugar, half cup of butter. Cream these two together; two eggs, one cup of milk, two cups of flour. After you have them well mixed together add the first part, or what you might call custard part. Cook the first part about ten minutes, and be sure it is cool before adding it to the second part. Lastly, add one teaspoonful of baking soda that has been dissolved in a little water. Bake in layers and also in a moderate oven. Make any kind of a white filling for between layers and on top of the cake.

### Cooking Hints.

Serve a loaf of baked dressing with your roast of beef.  
Try a spoonful or perhaps two or maple syrup on your warm apple pie.  
Arrange cold rice in balls, roll in coconut, and serve with boiled custard.  
Keep a box of parsley growing in your kitchen window or on your back porch and use it for dressing tomatoes, bacon, or chopped for sandwich filling.  
Cut side salt pork thin and fry a crispy brown. Garnish with lemon quarters and parsley and you will not miss the more expensive bacon.

### Salted Veal.

Put one tablespoonful of butter in the chafing dish, when hot add three tablespoonfuls of cream, seasoning of salt and pepper, dust of powdered mace and red pepper. When very hot add one cupful of veal cut in dice, allow to heat thoroughly and serve. This is a delicious way of serving veal, and will often taste so much like chicken that it can scarcely be recognized as anything else.

### Corn Pudding.

Scrape half a dozen ears of corn, beat two eggs together, add half a teaspoonful of salt and a tablespoonful of sugar and mix with the corn kernels. Stir in one and a half cupfuls of milk and pour the whole into a pudding dish. Bake the mixture two hours and serve as a vegetable.

## USES FOR THE SUNFLOWER

In Russia It Is Made To Yield Valuable Oil, Fodder and Beautiful Fabrics.

Americans do not regard the sunflower, which is said to be one of our own native plants, as being of much practical service, but in Russia it is utilized in many ways.

There the seeds are eaten in immense quantities, raw or roasted, as peanuts are in America, and the oil obtained by pressing the seeds is an important article of food. The frequent religious fast days in Russia restrict the use of meat and lead to a large consumption of vegetable oil, and the manufacture of sunflower oil has consequently grown to considerable dimensions in that country. The best seeds yield an oil that compares favorably with olive oil for table purposes.

Even the upper classes in Russia, it is said, eat the seeds, the larger and finer ones being quite equal to most nuts in respect to palatability and wholesomeness. The stalks and dried leaves are highly prized for fuel, being in some parts of the empire almost the only available substitute for wood. An acre of sunflowers will yield many cords of good fuel.

The oil appears to have more of the general properties of olive oil than has any other known vegetable oil. It takes about a bushel of seeds to make a gallon of oil, and 50 bushels of seeds can be grown on one acre of land. As the oil sells at about \$1 a gallon the profit is large.

At one time putrid sunflower oil was used quite extensively to adulterate pure olive oil. It is of a pale yellowish color and decidedly palatable. In a crude state it is used by painters to some extent, but it is inferior to linseed oil for use in paint.

In addition to the oil from the seeds the stalks when green and the oil cake make excellent fodder. The fiber of the stalks, which is fine, silky and strong, also has value. In China it is woven into beautiful fabrics, and it is believed that by the use of proper machinery it might be used most profitably in this country.

### Bread Lightning.

During a violent thunderstorm last summer in northern New York the inhabitants of several towns were surprised to observe, several times in succession, a short luminous streak which appeared at a particular point in the clouds and remained visible about two seconds at a time. This was an example of the rare phenomenon called bread lightning. When seen to advantage it resembles a string of luminous beads hung in a cloud, the beads being somewhat elliptical and the ends of their axes in the line of their discharge being colored red and purple respectively. As seen in New York the line was viewed nearly end on, and there was only a suggestion of color visible.

**Fought Mosquitoes With Fire Hose.**  
Officers of the British freighter Miguel de Larrinaga, in last night from South America, reported an unusual and unpleasant experience while their vessel was at Calbarien, Cuba, where she called to land dried beef on her way north.

The vessel had hardly made fast when decks, cabins and staterooms were infested with big mosquitoes. Some temporary relief was had by getting out the big fire hose and wetting everything down thoroughly, and when the steamer sailed nearly every man on board bore huge welts, the mark of the insects. The thickest clothing was no protection.—Boston Globe.

### A Revised Adage.

Lillian Russell was talking at a luncheon in New York about a French actress.  
"Her pictures make her charming," said Miss Russell. "I was disappointed when I saw her. She's rather ugly, to tell the truth."  
Miss Russell smiled.  
"It's a case," she said, "that proves the truth of the adage—Handsome is as the photographer does."

### Dubois, Pa.

The formation of the plateau on which Dubois is built is a matter of great curiosity. Beavers are responsible for it. Long before the white men saw that section, beavers built a huge dam in a well set valley. Year by year the stream washed rich mud into the dam, and when the body of water was destroyed, 640 acres of land, flat as a table top, were left. On this stands Dubois.—Altoona Tribune.

### Well Protected.

"I think there is somebody down stairs, George."  
"Well, what of it?"  
"Can't you get up and do something? Put your head out of the window and call a policeman."  
"Why should I do that, when I can put my head over the back stairs and call one? His number is 7238, and he's down there in the kitchen spooning with Mary, the cook."—Cleveland Plain Dealer.

### HE DIDN'T GIVE UP.

I knew a man who journeyed once upon a Pullman car.  
Sat in the smoker, told a joke  
And smoked a black cigar;  
And yawned a hundred times or so,  
And took a little nap,  
And sprawled himself this way and that  
And wore a linen cap;  
And bought three papers on the way,  
And read some magazines,  
And scraped acquaintance with a girl,  
A "peach" still in her teens;  
And did "most everything," I guess,  
A lonely chap will do.  
When traveling for half a day,  
Or even the whole day through,  
He did "most everything," I say,  
But once by stratagem  
The wily porter failed to get  
A quarter out of him.

### Naturally Qualified.

"I'm afraid I haven't any idea of the value of money," said the introspective youth.  
"How do you expect to get on in life?"  
"I guess I'll have to study architecture and draw plans for other people's houses."

## SERVING OF FRUITS

MELONS ARE BETTER SERVED WARM, SAY SOUTHERNERS.

Recipes for Salad Dressings—Sweet Wine and a Small Amount of Fine Liqueurs Used—How to Prepare Currants.

Fruits are so cheap and so good now that housekeepers should provide them in one form or another for each meal. Melons are at their best, so that it has become almost a matter of course to have them every day for one meal or another.

Southerners declare that people of the north spoil watermelons by too much chilling; that, like strawberries, they need the warmth of the sun in them; but the weight of opinion still seems to be on the side of the ice box. One of the most popular ways of serving watermelon is to split it in two lengths, then with a large spoon and a rotary "twist of the wrist" scoop out the luscious pink flesh in cone-shaped pieces. Arrange on a bed of green leaves or cracked ice and you will have a picture for the eye, as well as a delight to the palate. Cut in this way, which gives no waste, one good-sized melon will serve 15 or 20 persons, according to the size of the melon and the appetite of the diners.

At a recent luncheon the first course was chilled melon, which had been prepared in this wise: All the center of the melon was scooped out, rejecting the seeds. This was broken with a silver fork into small pieces, then put into a freezer with the addition of half a pound of powdered sugar and the juice of a lemon. The freezer was packed in salt and ice and turned slowly for 15 minutes until a mush-like consistency was obtained. This melon trappe was served in glasses with a teaspoonful of sherry added to each glass.

No summer breakfast is complete without fruit. While most people prefer it served as nature, others with English predilections take more kindly to jam or some of the many sweet or steamed fruits. Others find a salad of fruit dressed with a few spoonfuls of sherry and sugar one of the best appetizers at the beginning of the meal, while still others, loth to give up their cereals, take a combination of fruit and cereal.

In serving fruits as nature arrange them to please the eye as well as the palate. Nothing is prettier than leaves for decoration.

No prettier fruit for breakfast can be found than currants, red and white, on the stem. Put a border of the leaves about a pretty china or glass dish, and pile the fruit on them. Serve with powdered sugar.

Oranges for breakfast are easiest served cut in halves. They are delicious made in a compote with rice. Take the pulp out as well as possible and drop into a rich boiling syrup, leaving it in just long enough to heat it through. Make a nest of rice, put the orange and pulp in it and serve with whipped cream.

Fruit salads are not nearly so well known as they should be. The dressing of a fruit salad for the gourmet is usually of sweet wine, with just a suspicion of the liqueurs, but for ordinary use other combinations are preferable. Sweetened whipped cream, lemon juice, fruit juice, French dressing or mayonnaise are all used with fruit.

### Stuffed Tomato Salad.

Chop fine one cupful of cooked ham and season with salt, pepper, celery seed and chopped onion. Add half a cupful of bread crumbs and mix to a smooth paste with French dressing. Stuff tomato shells and serve on lettuce with mayonnaise. Watercress salad is also good to look at and "gooder" to eat. Use the tender leaves of the cress. Let them stand in cold water to make them crisp and then wipe dry. Sprinkle over them a teaspoonful of parsley and olive oil, chopped fine. Add a few slices of sour apples and pour over it the French dressing which is made of one tablespoonful of vinegar, three tablespoonfuls of oil, one-half teaspoonful of salt and one-quarter of a teaspoonful of pepper. The two latter ingredients should be mixed in slowly. To garnish watercress a hard-boiled egg chopped fine and scattered over it is an improvement.

### Fish Hint.

In order to dispense with the disagreeable odors when baking fish the following method is suggested: After cleaning and washing the fish thoroughly season well with salt and pepper and dredge it sparingly with flour, both inside and out, and roll in manila paper of three thicknesses. Fold and pin together securely the edges of the paper in order to prevent the escape of the juices. Bake in moderate oven, but allow 15 minutes longer than baking the same fish in a pan. When ready to serve remove the paper to which the skin of the fish will have adhered and place the fish upon a platter. In this way the fish is left juicy and delectable.

### Cocoanut Cream.

Soak one-half cup of gelatin in one cupful of milk until soft, then set in hot water until dissolved. Add one cupful of granulated sugar, stir until dissolved and strain. When cold and quite thick add one teaspoonful of vanilla, two cupfuls of freshly grated cocoanut and one pint of cream whipped to a solid froth. Stir and mix gently until very thick, then turn into wetted molds and set aside until thoroughly chilled and firm. The above proportions are sufficient for two good-sized molds.

### Peas on Toast.

To prepare peas nicely for service on toast is one of the simplest methods of cooking them. Take a can of peas and after heating them drain off a little of the liquor and season the balance with butter, pepper and salt. At the last moment before serving add a little rich cream, pour over thin slices of buttered toast and sprinkle lightly with paprika. This dish is quite as attractive as it is tasty and easy to prepare for a luncheon course.

## CASSEROLE COOKING RECIPES

Fish Cooked In This Style Delicious—Beats All Kinds of Old Time Hashes and Steaks.

Beef in casserole.—Take 2 pounds of skirt of beef and cut into neat cubes. Melt a small piece of butter in the casserole and fry in it two finely-sliced onions and one carrot and turnip cut into dice. Move the vegetables to one side and lay the pieces of meat in the butter and fry for a few minutes on both sides. Sprinkle with salt and, if liked, add a little chopped parsley. Put the cover on closely and place the casserole either on the stove or in the oven for about three hours. Skim well before serving.

Fish cooked in casserole is delicious. Take any number of fillets of haddock or whiting, in fact almost any kind of fish that is liked as are required. Season with pepper and salt and spread each with some forcemeat. Roll each piece and place in the casserole, which must be well-buttered. Add half a pint of fish stock (made from the bones and trimmings), sprinkle with chopped parsley, cover closely and cook for about twenty minutes. Another method is to fry three thin fillets in the butter before putting the fish into the casserole. Then sprinkle with flour, pour in the stock and let it come to the boil. Draw the casserole from the fire and let the fish cook in the sauce for half an hour.

These are the recipes for homey casserole cooking. The addition of a few button mushrooms, some highly seasoned forcemeat balls, oysters, peas, etc., will transform a plain dish into one which may grace the table of a king; and when once the art of casserole cooking has been mastered, will suggest themselves to even the most ordinary intelligence "general," and the industrious and hasty with which we were wont to be regaled become, happily, things of the past.



When ironing starched clothes, if the iron is dipped quickly into cold water each time when taken from the stove the starch will never stick and the clothes iron smooth and so quickly you hardly realize you're started before you're done.

Powdered soda acid sprinkled on lace yokes or collars, then laid away for a day or two, then well shaken out, will remove the soil.

Pasten firmly at the center of back tape or ribbon, which is run through heading in underwear. This keeps it from being pulled half out or lost entirely in laundering.

Linen pieces should never be put through the wringer if you would avoid the little wrinkles that are so hard to press out. Small tucks will iron smoother and look better if ironed on the wrong side. If knit wear, bath towels, etc., when taken from the lines are smoothed with the hands and put on the bars to air, will be ready to put away by the time the bars are needed, for the ironed clothes. To avoid the unsightly fold so often seen on top of a sleeve of starched shirt waists, fold at the seam, iron the upper, then the lower side, not letting the iron within an inch or two of the edge; then open the sleeve, fold with the unironed part in the center of the sleeve and press carefully.

### Vennoise Pudding.

Five ounces bread crumbs, three ounces sultana raisins, three heaping tablespoonfuls of sugar, three eggs, one ounce of almonds, crushed, two ounces chopped citron peel, one ounce of lump sugar, one cupful of milk, one glass of sherry, rind of one lemon. Pour the sherry over the bread crumbs and allow it to soak for one hour, covered; then add the sultanas, sugar, lemon rind, almonds and peel. Put the lump sugar in an iron saucepan with one tablespoonful of water, put it on the fire until it takes a dark coffee color; then add the milk, allow it to boil slowly until the sugar is dissolved. Beat up the eggs and add them to the milk; strain this custard over the bread. Pour into well-buttered mold, cover with buttered paper, and steam for two hours. Serve with German egg sauce.

For the sauce put into a basin one egg, one tablespoonful of sugar, a quarter of a pint of sherry wine, a strip of lemon peel. Place the basin over a pan of boiling water, whisk briskly for ten minutes, or until the sauce is quite a froth; take care it does not get too hot, or it will curdle. Serve at once.

### Delicious Dessert.

Cut even slices of bread not less than one day old, butter and stack three or four high. Heat fruit juice left from a fruit or meat a glass of jelly, adding enough water to cover the bread which has been placed in a fish deep enough that the liquid can cover the bread. Have the liquid hot and let it stand on bread until thoroughly soaked and then allowed to get cold. Turn bread out on plate and slice like layer ice cream. Serve with plain or whipped cream. When canning fruit it is a good plan to put any surplus juice in pint cans for this purpose.

### Pea Timbales.

These are indeed novel and extremely delicious. Cook a can of peas until they are tender; then mash them through a colander and beat the pulp to a paste. To this add two well-beaten eggs, two tablespoonfuls of melted butter, and just enough white onion juice, paprika, white pepper and salt to season acceptably. When thoroughly mixed place in buttered timbale molds and bake until done.

### Water Sponge Cake.

One egg, one-half cup sugar, one-half teaspoon lemon juice, three tablespoonfuls cold water, two-thirds cup flour with one even teaspoon baking powder. Beat yolk, add sugar, and beat again; add lemon juice and water, then flour, lastly the white of egg beaten stiff.

## MACAROON DESSERT

DELICIOUS LITTLE CAKE IS USED IN VARIOUS WAYS.

Pounded Crumbs Most Delightful Addition to Many French Desserts—Delicious Recipe for Pudding—Numerous Other Ways Given.

A macaroon, plain and unadorned, is such a delicious little cake that many housewives will consider it useless labor to elaborate it further. Nevertheless, it serves as a foundation for or an addition to many dishes which seem particularly appropriate for summer dinners.

In the hands of the up-to-date confectioner the macaroon has been dressed up beyond recognition. Some of these little cakes are flavored with chocolate and almond and decorated on top with citron. Others are flavored with almonds only and filled with a combination of candied fruits. Still others have pink and white bonbons embedded in them or are decorated on top with a crown of yellow and white frosting, often in fancy shape. Sometimes, too, macaroons are pressed together, with fancy colored tings between them.

Pounded macaroon crumbs are a most delightful addition to a great many French desserts, either sprinkled over the top or used as a thickening instead of bread-crumbs. With their crisp, almond flavor they are a distinct addition to a dessert. Bavarian creams, ice cold custard and many ice cream dishes may be improved by a sprinkling of powdered macaroons, while the popular ice cream croquette is made by rolling croquette shaped moulds of ice cream in powdered macaroon crumbs until they are thoroughly coated and are exact reproduction of real croquettes.

Here is a delicious macaroon dessert: Whip half a cupful of cream till stiff and sweeten with three level teaspoonfuls of powdered sugar. Flavor with a little vanilla and stir in six macaroons that have been broken into small pieces—not powdered. This will serve three persons. Pipe it into three sherbet glasses and decorate each with three or four candied cherries.

For another macaroon dessert take half a dozen macaroons in just barely enough cold milk to cover them. Prepare a pint of corn starch custard in a double boiler and add the soaked macaroons to it. Stir it well to insure smoothness and remove from the fire. Sprinkle the bottom of a pretty dish with half a cupful of sugar. Pour the custard pudding into it and sprinkle another scant half cupful of sugar over the dessert. Peel three large ripe and finely flavored peaches and slice them, one at a time, while the pudding is still hot. Other summer fruits may be used, but the peaches seem to be the best. Properly made this is a delicious and refreshing sweet. It should be thoroughly chilled in the refrigerator before serving.

### FOR THE VEGETARIAN.

Dessert.—A pretty dessert for a vegetarian dinner may be made in the following manner: Cook rice in water without stirring and form it in circles on fruit plate. Fill in the center with fresh strawberries and pour over all a ladleful of pineapple juice which has been sweetened. Serve very cold.

Diced Beets.—To three-fourths cupful of cooked diced beets take one-fourth cupful of bread crumbs. Place these in alternate layers in a baking dish, arranging the crumbs on top. Then pour over them one-half cupful of hot milk, to which has been added one tablespoonful of butter, one teaspoonful of salt and one-eighth teaspoonful of pepper. Bake 20 or 30 minutes.

Vegetarian Pie.—Take any one of the flaked, ready cooked breakfast foods and mix with about half the quantity of rich cream to form a moist paste. With this line a well greased pie plate, molding it around the edges as you would a pie crust. Pour in a filling of custard, coconut, cream, lemon or apple, and bake as an ordinary pie. While the filling is cooking the cereal will bake out dry and crisp, becoming firm enough to hold the pie when out. The indigestible qualities of an ordinary pie crust are missing and a delicious light pastry is the result. A meretricious should be placed on top instead of a crust.

### Peas With Potatoes.

Those who have never tried cooking peas with potatoes have a treat in store. When the canned peas are used, the potatoes also must have been previously cooked. To each can of peas allow three or four boiled potatoes, according to size. Cut them into small cubes and put them on to cook with the peas, seasoning liberally with butter, salt and pepper. Simmer the mixture slowly until the flavors have had time to blend nicely; then thicken by adding white sauce, or white stock to which a sufficient quantity of flour has been added.

### Lemon Bread Pudding.

One pint of bread crumbs wet with 2 cups boiling water. Let stand a little while. Add ½ cup sugar, grated rind of 1 lemon, piece butter, salt and beaten yolks of 2 eggs. Bake rather slowly. When cold frost with frosting made of 2 beaten eggs (whites), ½ cup sugar, juice of whole lemon, if large, juice of ½ lemon. We do not care for this quite so sweet, but this is the way the rule reads. Brown the frosting in the oven or not, as you like. This can be made with milk, but you would really not know the difference when it is done.

### German Chop Suey.

Two pounds hamburger, fry a nice brown, three onions, one-half box of noodles, one small bunch of celery chopped up in small pieces, one can tomatoes, salt and pepper; boil one hour.

### White Cake.

One cup of sugar, one-half cup of butter, one cup of sweet milk, the whites of four eggs, two teaspoonfuls baking powder, two cups of flour or more. Flavor with vanilla.

## RAISING HIGH GRADE SEEDS

Crops of Sweet Corn, Garden Peas and Beans of Good Quality Always In Demand.

There is profit in raising high grade seed. Seed crops of sweet corn, garden peas and beans of good quality are in ever-increasing demand, and the quantity needed yearly has become so large that the seedman is obliged to have the major portion of his stock grown for him by others.

Within the past few years there has been an enormous increase in the quantity of seeds produced for commercial purposes. This has been due in large measure to the development of seed growing and handling as a business. There are now nearly one thousand seed firms doing business in the United States. One of the largest of these uses buildings with an aggregate floor space of more than 16 acres. This space is much larger than was occupied by the entire seed trade of the country only fifty years ago. The quality also has vastly improved.

One of the most encouraging developments in the growing of garden vegetables is the increasing recognition of the practical importance of using pure and uniform stocks of seed whose varied characteristics adapt them to distinct local conditions and market requirements. Another consideration is the fact that the growing of seed crops of these vegetables can be undertaken without any radical change in farm equipment. These conditions make this industry well worth the attention of farmers who are located where soil and climatic conditions are favorable for the best development of such seeds.

However, the raising of these vegetables for seed crops is not recommended for all circumstances, even when soil and climate are suitable. The farmer who contemplates undertaking seed crop farming will do well to consider thoroughly the many elements which enter into profits. Seedsmen are often able to place contracts for growing seeds at very low prices—even lower than that at which grain of these same species can be sold on the market. Such a condition might be due to any of several causes, but usually rests on an over supply or a demand for an inferior product.

## HOW TO GROW BLACKBERRIES

Most Important Factor for Success Is Moist Soil to Carry Plant Through Season.

(By W. HANSON.)

The most important thing in growing blackberries successfully is a moist soil, not one in which water will stand, but one rich enough in humus to hold sufficient moisture to carry the plant through the growing season.

I find that the best results will be obtained if the blackberry bushes are planted in the fall, in October or November, setting the smaller growing kinds 4x7 feet apart and the larger varieties 5x5 feet apart.

Thorough cultivation throughout the season will help in a material degree to hold the moisture necessary to perfect a good crop.

The soil should be cultivated very shallow, so as not to disturb the roots of the plants. Breaking the roots starts a large number of suckers which have to be cut out and destroyed.

Blackberries, like dewberries and raspberries, bear but one crop on the cane. That is, canes which spring up one year, bear the next year.

From three to six canes are sufficient to be kept in each hill. The superfluous ones must be thinned out as soon as they start from the ground.

The old canes should be cut off soon after fruiting and burned.

The new shoots must be pinched back at the height of two or three feet if the plants are to support themselves.

### Harvesting Onion Crop.

Early in September when the tops begin to die the onions can be pulled and laid in wind-rows. The most satisfactory method is to straddle one row and pull three at a time, laying the three rows into one, with the bottoms all the same way. After they have thoroughly dried the tops can be easily removed either by breaking off by hand or by using a small knife or pair of sheep shears. Toppies 40 bushels a day is a little better than an average boy can do. This completes the operation of growing, and the next thing to think of is selling, which will not be difficult unless too many onion patches are started in the same neighborhood.

### Gasoline Engines Makes a Hit.

The little gasoline pumping engine is making a hit with the stock farmers during these hot, windless days. Pumping water by hand is relegated to the past, when farming was all work and no play.

### Grain for Chickens.

Toward the close of the molting season the chickens should have good fresh feeds of wheat or oats to supply material for maturing the new crop of feathers. It does not pay to starve chickens at this period, for it requires a great amount of food material to make the feathers. If the chickens do not have enough to eat they will grow thin and weak and it will be a long time before they begin laying.

### Electric Shovel the Better.

The advantages of an electrical shovel over a steam shovel have recently been portrayed, showing that wherever electricity is available at moderate rates, the electric shovel is much to be preferred. One of the great objections to the steam shovel, says the Scientific American, is the fact that the expense of a fireman must be paid, and the fuel, as well as the water, have frequently to be carted for a very long distance.

### Circus Horse a Valuable Animal.

After training, a good circus horse is worth from \$3,000 to \$5,000.



## COURTSHIP OF A DEAF MAN

Wonders Why Mabel Lowered Gas—Whether to Encourage or Stop His Fingered Proposal.

The Deaf Times prints a story of two men who were seen talking on their hands on the top of an omnibus. Their conversation ran thus:

"I want your advice."  
"I shall be happy to oblige you."  
"Well, you know, I'm in love with Mabel. At last I made up my mind to propose to her. Last night I made the attempt."

"And she refused you?"  
"That is what I am coming to. I don't know whether she did or not. You see, I was somewhat embarrassed, and the words seemed to stick on my hands. And there she sat, as demure as a dove. Finally my fingers stuck together, and I could not say a word. Then Mabel got up and lowered the gas."

"Well?"  
"Well, what is bothering me is this. Why did Mabel lower the gas—to encourage me and relieve my embarrassment, or so that she could not see the talk and so stop my proposal?"

### Unanswerable